

Jason Pettit – Capital Radio Recipe



Chicken Kabsa – a traditional Saudi rice dish for any feast!

Think Biryani but with Arabic spices that will fill your kitchen with a wonderful aroma as it slowly cooks.

Ingredients

1.2	kilo	whole chicken	(cut into 8 pcs)
3	cups	basmati rice	(washed & soaked)
2	med	onions	(peeled & diced finely)
4	each	tomatoes	(blended)
1	Tbsp	tomato puree	
2	lrg	garlic cloves	(peeled & grated finely)
1	inch	fresh ginger	(peeled & grated finely)
1	med	carrot	(peeled & grated)
1	Tsp	salt	(or more to taste)
½	Tsp	ground cumin	
1	Tsp	ground coriander	
½	Tsp	garam masala	
¼	Tsp	black pepper corns	
½	Tsp	chili powder	
½	large	lemon	(cut into 5mm slices)
2	each	cinnamon sticks	(approx. 10cm each)
3	each	cardamom pods	(lightly crushed)
5	each	cloves	
4	cups	water	(+additional)
½	cup	cooking oil	
4	Tbsp	raisins	
2	Tbsp	pine nuts	
A few	sprigs of parsley	to garnish	
		salt to taste	
1	lrg	tomato	(cored & chopped)

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1 each limes (zested & juiced)
1 each green chili pepper (de-seeded & chopped)

Method

Blend the tomato, green chili, lime zest and half the lime juice until smooth. Taste and season with salt and add more lime juice if required.

Heat a large pan over a moderate heat then add most of the oil. Add the whole spices and let them infuse until aromatic and starting to splutter.

Add the diced onion and sauté until golden brown.

Add the grated garlic and ginger and sauté until soft and aromatic and then add the powdered spices.

Sauté for a minute until fragrant and then add the tomato and tomato puree.

Sauté until the oil starts to separate.

Season the chicken pieces lightly with salt and then add to the pan.

Coat the chicken in the mix and increase the heat to med / high.

Sauté, turning the chicken frequently until the oil separates.

Add the 4 cups of water and bring to a rolling simmer.

Reduce heat to low and cover the pan with a lid.

Leave to cook until the chicken pieces are tender – approx. 20 minutes.

Once the chicken is cooked, remove from the pan, cover, and keep hot.

Pour the broth into a jug / bowl and then measure in cups – you need 4.5 cups in total so add a little water if there is less then return it to the pan.

Increase heat to high and add the grated carrot and sliced lemon.

Once boiling, add the drained rice.

Let it cook on a medium heat until most of the water has been absorbed and the rice becomes harder to stir.

Cover with a tight-fitting lid, reduce heat to low and leave it to finish cooking – approx. 10 – 15 minutes.

To crisp the chicken pieces, place them onto a baking tray, brush lightly with oil and place under a grill, pre-heated to medium high until golden all over.

Carefully remove the lid from the rice and allow the steam to escape.

Fluff the rice and then place onto a large serving platter.

Arrange the grilled chicken pieces on the rice.

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Heat a little oil over a moderate heat and then add the pine nuts and raisins. Fry until the pine nuts are golden then remove from the heat and pour over the chicken and rice.

Garnish with the parsley.

Serve with the thin tomato sauce on the side.

Notes from the chef:

Instead of grilling the chicken, you add it to the rice before putting the lid on.

You can omit the chili powder and add a little more black pepper.

Kabsa is common across all of Saudi Arabia and each region has it's own version. Some add saffron for a more decadent flavour and richer colour.

Ensure to wash the rice gently to prevent breaking / damaging the grains until the water is clear.

Soaking the rice for a few minutes ensure all grains cook evenly.

Tbsp - tablespoon

Tsp – teaspoon

Notes from the chef for a Vegan Version;

Options

Replace the chicken with commercial soy / meat free alternatives.

Replace the chicken with a combination of chopped portobello / chestnut mushrooms and firm tofu cut into cubes.

Replace the chicken with seasonal vegetables and cashew nuts.

Tbsp - tablespoon

Tsp – teaspoon